

# DATE MARKING

## Food Must Be Date Marked If It Is:

- Prepared on-site and refrigerated, or commercially processed after the original container is opened
- Potentially hazardous
- Read-to-eat
- Held for more than 24 hours



## Mark With the Date To Be Consumed By or Discarded:

- Allow seven (7) days if held at 41°F or less
- Allow four (4) days if held between 41°F and 45°F

## If Potentially Hazardous, Ready-to-Eat Food is Frozen:

- Mark that it is to be consumed within 24 hours of removal from freezer
- or*
- Mark length of time refrigerated before being frozen when food is placed in the freezer. When food is removed from the freezer, mark with a “consume by” date that is seven (or four) days minus the length of time food was refrigerated before being frozen



***When in Doubt, Throw it Out!***